



## Christmas Lunch Menu

Monday 25<sup>th</sup> December

Glass of champagne and canapes on arrival

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Cream of artichoke soup with truffle oil and parsnip crisp

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Corn fed chicken terrine with apricots and hazelnuts, saffron bread and spiced apricot puree

Pan-fried fillet of sole, wilted spinach, heritage carrots and lovage sauce

Platter of home smoked salmon, trout, mackerel and prawns, watercress mousse and horseradish

Warm salad of local pigeon breast, bacon, poached quails egg, and rocket, with a raspberry and  
cider dressing

Heritage carrots, king oyster mushrooms, herb crumb, and tarragon and cumin dressing

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Roast local turkey, with pigs in blankets, chestnut and cranberry stuffing, and all the trimmings

Duo of Herefordshire beef fillet and slow cooked local estate venison, celeriac terrine, shallots,  
parisian carrots and a rich port sauce

Pan-roasted fillet of halibut, kale, white bean and chorizo cassulet, basil foam

Fillet of seabass, seared scallops, smoked fish beignet and lobster bisque

Lentil, fennel and sweet potato Wellington, cranberry and leek bonbon, tenderstem broccoli, roasted  
vegetable jus

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Passion fruit espuma, with popping candy

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Individual Christmas pudding, with brandy sauce and Christmas pudding ice-cream

Sautern poached pear, hazelnut and Eau de Vie ice-cream and hazelnut crisp

White chocolate parfait, raspberries and roasted white peach

Citrus Trio

Orange and mandarin torte, lemon tart, lime gel, and malted milk ice-cream

Selection of French and English cheeses, with homemade chutney and biscuits

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Coffee and homemade truffles

£80.00pp

